

Late NIGHTS

Available from 10pm to close
Friday and Saturday

\$8

CHIPS & SALSA (*GF)
add sour cream 3 | add guacamole 4.50

CURLY FRIES & GRAVY

SWEET POTATO FRIES (*GF, VO)
served with chipotle mayo

SPICY EDAMAME {GF, VO}
steamed edamame beans, served with house-made chili oil

\$10

POUTINE
*straight cut fries, cheese curds,
and beef gravy*

BUFFALO CHICKEN TACOS (GFO)
*buffalo shredded chicken, lettuce, pickled red onions, mozzarella cheese, ranch
dressing, cilantro, and flour tortillas*

MINI DOUGHNUTS
served with cinnamon, icing sugar and caramel sauce

ONION RINGS
served with chipotle mayo

PIEROGI BITES
pan fried with bacon, caramelized onions, green onions, served with sour cream

\$12

DEEP FRIED PICKLES
served with ranch dip

VEGGIE SPRING ROLLS
served with sweet thai chili sauce

CRISPY AHI TUNA CRUNCH ROLL
*soy, sesame and sriracha marinated ahi tuna, bell peppers, cucumber, green
onions, heritage greens, sesame dressing, sesame seeds, served with an orange
wasabi aioli*

1 PIECE FISH AND CHIPS
*Hand battered alaskan blue cod, coleslaw, house-made tartar sauce, grilled
lemon, served with straight cut fries
sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion
rings 4 | sub curly fries 2 | sub day soup 2*



\$14

COD TACOS

hand battered alaskan blue cod, creamy coleslaw, pickled red onions, chipotle aioli, and fresh cilantro

BLACKENED CHICKEN TACOS (GFO)

blackened chicken thigh, rice wine vinegar carrot/cabbage slaw, cucumber, pickled red onions, drizzle of chipotle aioli, fresh cilantro, sesame seeds, a hint of thai lime sauce, and flour tortillas

BONELESS PORK BITES

crunchy "popcorn style" boneless pork bites served with your choice of sauce: frank's hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, lemon pepper, salt & pepper, bullseye bbq, hotiyaki or honey sriracha

PULLED PORK SANDWICH (GFO)

pulled pork, coleslaw, bullseye bbq mayo, served on a brioche bun
add bacon 3.75 | add curly fries 5 | sub GF bun 2

THE HUGE DIPPER

beef patty, mozzarella cheese, caramelized onions, horseradish aioli, buttered garlic focaccia bread, served with au jus
add cheese 1.25 (mozzarella or cheddar) | add bacon 3.75 | add sauteed mushrooms 4 | add curly fries 5

WINGS (*GFO)

1 lb unbreaded locally sourced chicken wings tossed in your choice of sauce: buffalo hot, teriyaki, honey garlic, thai lime, sriracha bbq, korean bbq, dry cajun, lemon pepper, salt & pepper, bullseye bbq or honey sriracha, and served with carrots, celery & a ranch dressing
add blue cheese, ranch or jalapeno ranch 1 | sub dressing no additional charge

\$15

MARGARITA FLATBREAD

basil pesto, vine ripened tomatoes, bocconcini cheese, mozzarella cheese, and a reduced balsamic vinegar

PULLED PORK TACOS (GFO)

pulled pork, coleslaw, pickled red onions, mango & pineapple salsa, and fresh cilantro

TAPHOUSE DELUXE

CHEESEBURGER (GFO)

beef patty, cheddar cheese, lettuce, tomatoes, red onions, pickles, house-made burger sauce, served on a brioche bun
add bacon 3.75 | add curly fries 5 | sub GF bun 2

WESTCOAST FLATBREAD

garlic butter, goat cheese, arugula, roasted beets, walnuts, and a balsamic drizzle

\$26^{3/4}

NACHOS *GF

house-made tortilla chips, half pound of nacho cheese, fresh sliced jalapenos, black olives, bell peppers, red onions, green onions & roast corn, and tomatoes served with pico de gallo and sour cream
add guacamole 4.5 | add pico de gallo 4 | add sour cream 3 | add chorizo sausage 4.75 | add buffalo chicken 4 | add crumbled bacon 3.5 | add pulled pork 6 | add ground beef 4.5 | add tex-mex veggie ground 4.5 | add extra cheese 4.75 | add cajun chicken breast 6